

Welcome...

Ivy serves Italian-inspired small plates in a comfortable and inviting atmosphere.

Our menu prices and portions offer our guests a more diverse dining experience. We invite you to try as many small plates as you like and please, feel free to share.

Rest your elbows on the table and dig in...

...Eat and drink to enjoy!

On the Side 6

Basket of herb frites - w/ aioli
Rustic red potatoes
Peach & green jalapeño risotto
Fresh pasta & red sauce
Meatballs

IVYRESTAURANTGROUP.COM

For the Table

Ivy House salad <i>Baby field greens, artichoke hearts, summer tomatoes, shaved red onion, whole-roasted shallot and red wine vinaigrette, and grilled Tuscan bread. <u>Priced per guest.</u></i>	5
Caesar salad <i>Romaine, radicchio trevisano, white anchovy, and toasted hand-torn croutons; served with a classic dressing and shaved Romano</i>	11
Italian butcher block of meats and cheeses <i>With grilled bread, olive tapenade, and smoking rosemary</i>	16
Garden tomato caprese <i>A selection of lightly fried and fresh tomatoes served with mozzarella di bufala and basil</i>	16

Small Plates

Ahi tuna* <i>Spiced and cast iron-seared; served with roast Brussels sprouts, asparagus, and beets</i>	15
Arancini <i>"Little oranges" of flash fried risotto served with dueling sauces of pomodoro and béchamel, crispy prosciutto, and arugula</i>	9
Grilled Italian street corn <i>Drizzled with smoked paprika aioli then topped with garden basil and oregano</i>	8
Trufflekopita <i>A blend of creamy ricotta, white truffle, and flaky filo crust</i>	9
"Macaroni" and cheese with sea salt <i>Fontina, Gorgonzola, Gruyère, a baked Parmigiano-Reggiano crust, and Fleur de Sel</i>	12
Gnocchi sorrentina with polpette di carne <i>Handmade potato gnocchi in pomodoro sauce with ricotta and house-made meatballs</i>	11
Orecchiette with sweet sausage <i>"Little ear" shaped pasta tossed with broccoli rabe and olive oil</i>	13
Scallops* <i>Diver scallops with Ligurian potato salad, Cerignola olives, chives, and celery leaves</i>	13
Mussels* <i>Wild Nantucket mussels in Provençal sauce of garlic, shallot, white wine, and butter; garnished with grilled lemon</i>	9

Italian BBQ

Grilled swordfish chop <i>Served with a puttanesca salad of anchovies, capers, kalamata olives, and plum tomato</i>	23
Seafood caponata <i>Shrimp, scallops, mussels, and lobster tail; served with fresh pappardelle and English peas in a roasted eggplant, chili, and grapefruit cream</i>	25
Chicken Milanese <i>Shallow-fried with a wild arugula, pickled onion, spring radish, and fennel salad</i>	15
Marinated steak tips* <i>With a tangy and sweet house-made sauce; served with rustic red potatoes</i>	17
Double cut pork chop* <i>Stuffed with spinach and Fontina; served with rustic red potatoes</i>	21
The Ivy Burger* with frites <i>Ground sirloin and short rib served with Muenster cheese, crispy onion, shredded lettuce, and a house-made horseradish aioli</i>	13

A gratuity of 18% will be added to parties of 6 or more

**Consuming seafood or meat that is under cooked or raw may increase the risk of food borne illness.*

A "Caking" fee will be assessed to desserts not sourced through Ivy Restaurant.